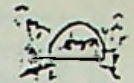




THE

KALIFORNSKI



Since 1979

NEWSLETTER OF THE YUGOSLAV-AMERICAN CULTURAL ORGANIZATION, INC.

47, May 1983

P.O. Box 226, Watsonville, CA. 95077

Circulation

(A NON-PROFIT, NON-RELIGIOUS, & NON-POLITICAL ORGANIZATION)

425

EDITORS: ŽARKO RADICH (724-7647) & ANDY GULERMOVICH (722-0622)

Elections

Pursuant to Article VII, Section 1 of YACO's By-Laws, the Nominating Committee, as appointed by President Babe Hill, has come up with the following slate of officers for our elections on May 1, 1983:

President - Nick Castelan

Vice-President - John Basor

Secretary - Mary Bronner

Financial Secretary - Frane Colendich

Treasurer - Geri Heebner

Publicity Director - Emme Colendich

The Nominating Committee met on two different occasions and made numerous telephone calls to prospective names of officers to arrive at the above listed slate.

As a coutesey to the incumbent YACO officers, each was contacted by this committee and queried on their desire to serve another term or to hold a different office. With the exception of Emme Colendich, each declined.

We are grateful to the people who volunteered to serve and are very appreciative to the incumbent office holders for their past service.

Respectfully submitted,
1983-84 Nominating
Committee

Jo Puhera
John Colendich
Andy Gulermovich

Nina Matulich
Lucille Coxon

BUSINESS MEETING

WHEN: Sunday, May 1, 1983 7:00 PM

WHERE: VFW Hall - 1960 Freedom Blvd.
Watsonville, California

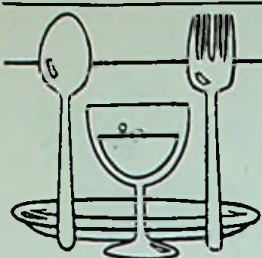
WHO: YACO members, friends, relatives, and anyone interested.

WHY: Business Meeting, Elections, and Program.

PROGRAM: A real treat for YACO!!!!
Lucille Bokariza and her daughter Stephanie will narrate color slides of their July 1982 trip to Yugoslavia. The slides will concentrate on the scenic and lovely Dalmatian coast and will include Dubrovnik & Konavle (naturally), Šibenik, Nin, Zadar and the islands of Pag and Korčula. Lucille's mother was born in Pridvorje and her father in Dunave, both in the Konavle Valley. It promises to be most interesting! Don't miss it!

NOTE: The business meeting should not be too long. Our election of officers will be part of the business meeting.
REFRESHMENTS, will, of course, be served!!

**Annual
Meeting**



Roast Lamb

Our sincere thanks to Luke (Bud) Surich, Barney Radovich, John Coproviza, and Ray Hoffman for preparing and serving the marvelous ROAST LAMB dinner that we had on April 10, 1983. It was truly outstanding!

The dinner was the best attended in about one year. (At THE KALIFORNSKI presstime, we did not have the final accounting)

We truly appreciate these men's efforts. Not only did we have fantastic food, but the club earned a lot of money.

Many thanks again to Bud, Barney, John, and Ray. Along with Ron Hill and Jerry Gospodnetich, YACO has the greatest cooks in the world!!!



Thanks

There are some people I would like to thank for helping me decorate for our Lamb Dinner on April 10. Mr. & Mrs. Nick Derpich gave us the lovely camellias for the tables.

The decorating committee members included Emme Colendich, Lena Derpich, Ron & Babe Hill, and Lori Heebner. Katie Marie Colendich also helped us!!

Thanks again to you all for making hall so beautiful.

Thank you,
Geri Heebner
Decorations
Chairman

Editor's Note - The hall was truly most beautiful. A real nice job!

BAKE SALES

by

Mary Basich

YACO will have its first BAKE SALE of the year on Saturday April 30, 1983 in front of Lambert's Market. YACO members are asked to have their baked goods there by 9:00 AM. If you prefer, you can drop them off at 1907 East Lake Ave (Basich house) on Friday, April 29.

Remember, the proceeds of our Bake Sales go to the YACO Scholarship Fund. This year, we are awarding \$500 in scholarships to students of Yugoslav background. Let's all support this effort. It is for an excellent and worthy cause!

HARMONIJA

by

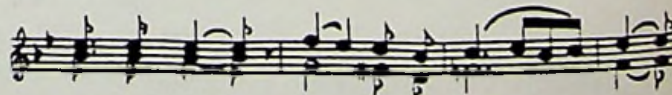
Marlene Radovich

There will be no regular column this month by Marlene. At "presstime" she was ill with the flu.

Marlene reports that HARMONIJA will be performing at the Ballet Fantastique on May 7, 1983. (See flyer elsewhere in this issue) In addition to YACO's wonderful choral group, there will be several other ethnic groups represented including East Indian, Greek, Russian, Afro-Haitian, Scottish, Japanese, Spanish (Flamenco), Chinese, and Polynesian.

We, in YACO, are most grateful to Marlene and the members of HARMONIJA for representing "our people" in this annual performance on the Monterey Peninsula. This is truly what YACO is all about! - Culture, its preservation and promulgation.

HARMONIJA, Hvala lijepa!!



YUGOSLAVIA

BY WILLIAM BAYER AND PAULA WOLFERT

Photographed by Gea Koenig

CUISINE/APRIL 1983

Of all the glories of Yugoslavia, and there are many—great natural beauty, magnificent cities, a fascinating history, good food, fine wine, superb resorts—the one that sticks most in the mind is the joy and earthiness of the Yugoslavs. They are a people who break spontaneously into song.

We observed this during our first hours in the country, waiting at the Belgrade airport. It was Friday night before Easter, and mobs of travelers had assembled for flights home for the holidays—soldiers, students, workers, old women wearing traditional regional headdresses. As more and more flights were delayed, circles of travelers and well-wishers began to form, and the singing began, right there in the terminal, people of all ages linking arms and swaying as they sang.

Forget the stereotypes of Eastern Europe—of the dreary existence of people who spend their lives in line clutching their ration books. In Yugoslavia the markets were thriving. Open-air stands sold beautiful fresh vegetables. Beef, pork, veal, sausages, and hams were lavishly displayed in the windows of butcher shops. Though the government is Communist, privately owned small businesses, including restaurants, abound. The goods in the stores can be excellent. Western merchandise is available as well as products from the Eastern-bloc countries. Mercedes share the streets with Soviet-built Zivs. "Hill Street Blues" in English is running on TV. The foreign policy is nonaligned. Yugoslavs are issued passports, and many have traveled, worked, even settled abroad. The booming tourist industry is geared to Western tastes. This is a country where you can eat, drink, and be accommodated at a reasonable price, and where you will be embraced, sometimes literally with a hug.

It is impossible to explore this nation fully in ten days. Regions such as Bosnia in the central highland, the Alpine area near the Austrian border, and the islands along the Adriatic coast are all worth a trip in and of themselves. We chose four cities in different regions, each with its own gastronomic tradition

Belgrade for Serbian food, Ohrid for Macedonian, Dubrovnik for Dalmatian, and Zagreb for Croatian. We were looking for a vision of a culture through the prism of its gastronomy.

The whole world loves to talk about food. The Yugoslavs, we found, have a lot to say. This is a country of meat eaters, and favorite dishes are pork kebabs (*ražnjići*) and ground meat kebabs (*ćevapčići*)—pork, beef, lamb, or veal. At simple places the meat may be a little tough; at the better restaurants it will be as tender as you have ever had. And there are variations in spicing and special mixtures—the Yugoslavs like to mix their meats, letting the juices of, say, pork, meld with those of lamb and veal.

Fine fresh fish are to be found here in quantity, especially along the Adriatic coast. The bread is excellent and, at country restaurants, extraordinary. In midmorning, when it seems everyone breaks for a snack, you will find delicious liquid yogurt offered at milk stands in every city, usually eaten with *bureks*, filo pastry wrapped around cheese. *Ajvar*, a garlic-flavored eggplant and green pepper jam, is another national favorite, whether spread on toast, stirred into a sauce, slathered on hunks of bread, or served on a plate. A Yugoslav's eyes will light up when he speaks of a country staple, *kajmak*, clotted cream with the consistency of butter.

This is a land where cabbage reigns, along with roasted red and green peppers, dumplings, noodles, paprika-dominated dishes, thick Turkish-style coffee, sweet walnut-stuffed pastry desserts, and cherry and plum brandies, *maraschino* and *slivovitz*, respectively. The Yugoslavs stuff meat into cabbage leaves for *sarma*, mix cheese and meat, serve up mouth-watering salads of peppers, cucumbers, and tomatoes. They have ingenious and sometimes complicated ways of preparing game. Avid hunters, they are fond of venison, pheasant, and quail. They make a corn bread mixed with cheese, fine veal broths, casseroles of beans with bacon or smoked ham. They like to put ground pork inside breasts of veal and ground veal into loins of pork. And when the Yugoslavs sit down to eat, they may very well

linger for hours. They like music with their food, and conversation.

BELGRADE

The capital and principal city of the ancient region of Serbia, Belgrade stands at the confluence of the Danube and Sava rivers, a vast, sprawling, modern metropolis with an ancient inner core. Flying in, we cross miles of magnificent farmland, the Vojvodina, the country's breadbasket, endless acres of wheat and corn. The Yugoslavs speak with awe of this region. "With the Vojvodina," they tell us, "our country will never starve."

The streets of old Belgrade are narrow, abruptly angled, giving from time to time onto lovely parks, circles, and squares. A brooding citadel, the KALEMEGDAN, built on Celtic, Roman, and Turkish ruins, stands high above the place where the rivers meet. The sixteenth-century BAJRAKLI MOSQUE, built by Ottoman sultan Sulayman I, is magnificent. The city is dotted with fine old churches, palaces, museums, open-air neighborhood marketplaces (stop midmorning at the ZELENI MARKET for a yogurt and *burek*). It is full of crooked streets and cityscapes made all the more mysterious by the early twentieth-century apartment houses. The atmosphere suggests international intrigue, the setting for a spy novel. But the illusion is belied by the people who inhabit Belgrade, smiling, holding hands, humming to themselves. So much for fantasies.

"You will love SKADARLIJA. You will eat well in Skadarlija. Skadarlija is our artist's quarter, our Montmartre, our Greenwich Village." This three-block-long, one-block-wide pedestrian mall in old Belgrade is lined with some of the city's finest restaurants, cafés under spreading trees, art galleries, and antique shops. Poets recite their verses, strolling musicians entertain, and the eating and drinking goes on from midday until late at night.

We chose to dine at The Two Deer. We could have easily gone to Three Bunches of Grapes, Three Hats, There Are Days, or The Golden Pitcher.

THE TWO DEER, like so many of Yugoslavia's fine old restaurants, goes heavy on the *Gemütlichkeit*. You'll find engraved glass, old wood paneling, gaslight fixtures, and paintings of the actors and writers who frequented the place at the turn of the century. As many as 950

people can be seated in the various dining rooms and gardens. Even so, in the tourist season, it is wise to reserve ahead. The night we were there three bands of musicians played folk songs, gypsy tunes, and all requests.

Chef Melentijevic Stojmir put on an imposing performance with a strong emphasis on the Serbian favorite—meat. Skewers of lamb, veal, and beef were delicately marinated and superbly grilled, the juices of each interacting with the others. A haunch of venison Serbian hunter's style, *špikovan srneći but na movački način*, had the meat stuffed with gherkins and ham, served in a rich brown sauce with apples and sour cherry jam, and garnished with bacon, mushrooms, chicken livers, and garlic. This complex and extraordinary dish was served with a cornmeal cake very much like Italian polenta and with a wild berry jam on the side so that we could adjust the dish's sweetness to our taste. Then the chef urged us to sample a family dish, *leskovacki urnebes*, from the Serbian town of Leskovac, consisting of quickly seared strips of pork and veal mixed with a ragoût of vegetables—onions, yellow bell peppers, tomatoes, mushrooms, celery, and hot peppers—bound with a custard and baked until brown on top. For dessert, he sent us a cake of stacked crêpes, each separated by a thin layer of crushed caramelized walnuts and whipped cream, the whole encased in a browned meringue and sent to our table to be flamed.

Though it's hard to go wrong in the restaurants of Skadarlija, the hotel restaurants should not be ignored. At the elegant ARHIV in the Hotel Metropol, we ate a delicious roast of pork Vojvodina style, stuffed with chopped pork, veal, and bacon. At the NATIONAL in the Intercontinental, we had a typical thick Serbian soup of veal, onions, and paprika, and a fine country dish, a veal, cabbage, and noodle sauté, *štogoski sote*, from Novi Sad, a large city in the Vojvodina. Both were executed by Milovan Stojanovic, who cooked many dinners for the late President Tito.

Among the privately owned restaurants, try DORDE, near the embassies on Shakespeare Street (Šekspirrova 29), where they make a fascinating dish, *plentenica*, consisting of two long thin strips of pork fillet and one long strip of bacon fat braided together, then broiled.

Among the other pleasures of Belgrade are the excursions to monasteries

decorated with fascinating Byzantine frescoes and the chain of medieval fortresses along the Danube, among them SMEDEREVO, with its immense battlements and towers; GOLUBAC, which guards the great gorge known as the Iron Gates, where the Danube is constricted and becomes torrential; and the old Turkish fort of RAM.

Within an hour of Belgrade there are numerous other fine restaurants and cafés. Perhaps the most romantic is the VINOGRADI GROCKA, surrounded by a vineyard and fruit trees going right down to the river. Here we sat down to a peasant corn bread made with cheese and served with plum brandy, a roasted lamb grilled in an open fireplace, and the local Grocka wine.

A curious restaurant you should drive to, even though it's difficult to find, is the privately owned KOD RACE in Bolec. Leaving Belgrade on the road along the Danube toward Smederevo, you drive for about twenty-five minutes until you come to the turnoff for Vinca. Turn right and follow the road, which is full of potholes, through a residential area until you come to a chalet structure with numerous cars parked in front. You will know you have arrived at the right place when you see a brass plate beside the door listing its celebrity customers, including heart surgeon Michael DeBakey and actress Geraldine Chaplin.

The restaurant consists of four small wood-paneled rooms with coal and wood stoves set in the corners. There are only three things to order here, wonderful roasted lamb, roasted piglet, and a true peasant dish called *beli mrs*, a white country-style cheese served with a country bread called *pogača* and raw baby scallions and hot chili peppers on the side. In the yard in back we saw

animals in pens, chickens running free, families of dogs and cats, and a huge underground coal oven, tended by a bearded old man, where the meats are roasted and the *pogača* is baked.

OHRID

We had come to Ohrid to eat the famous Lake Ohrid trout, a long journey for a mere fish. But we were not disappointed, for not only was the trout superb but the place, with its enormous peaceful lake, was magical.

Ohrid is tucked away in the southwest corner of Yugoslavia close to the Albanian and Greek frontiers. This is Macedonia, a distinct linguistic, cultural, and political unit within the country, and Ohrid, though much smaller than the Macedonian capital of Skopje, may be its finest town. There has been civilization here for more than two thousand years. Ohrid was a center of learning when most of Europe was lost in the darkest of the Dark Ages, and the city is filled with Byzantine churches and Turkish mosques. There is a Hansel and Gretel charm about the old part of

town, the overhanging upper floors of the old houses embracing the visitor as he walks the narrow stone-paved streets.

You are always conscious of the lake, nearly twenty miles across, one of the deepest and clearest freshwater lakes in Europe. Set in a magnificent landscape of hills and mountains, it is clean, protected by law from pollution, its banks lined with cypresses and fruit trees, rocky ledges, and gentle meadows of grazing sheep. The water is so clear and still that on a calm day you can see to a depth of sixty feet.

When we visited in April the surrounding mountains were still capped with snow, and in the mornings the mists rose slowly, revealing a soft smooth surface that glowed from deep within—altogether hypnotic. If you are a runner and visit Lake Ohrid in spring, you can jog along its banks with the blossoms of plum trees falling upon your shoulders and marking your path. Lake Ohrid is extraordinary; we came to it tired and left refreshed.

The trout from this lake is a spotted, salmon-fleshed species found nowhere else. All the restaurants serve it. We ate trout every day.

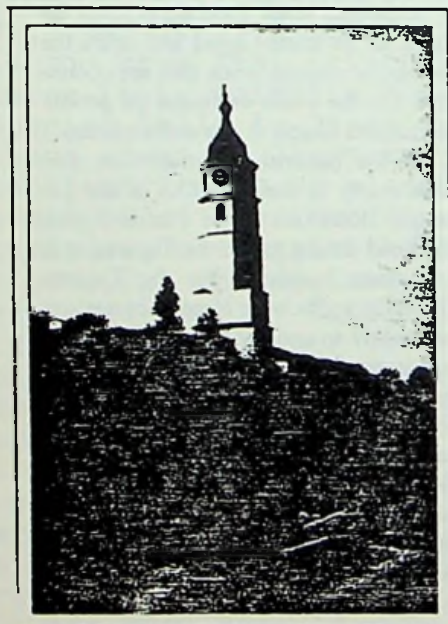
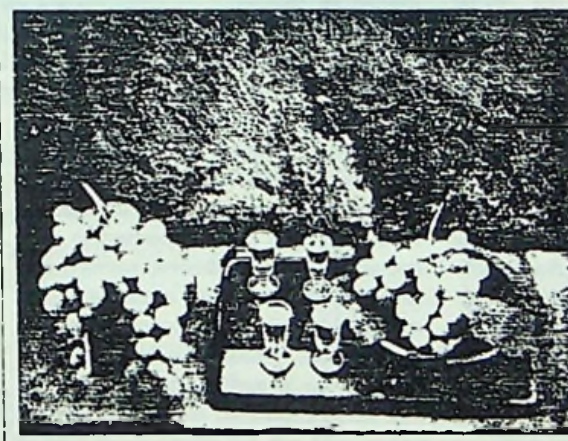
Macedonian cuisine is strongly influenced by Greek, though there are differences. The desserts are not quite so sweet; filo pastry is more apt to enclose meats and cheese than it is nuts. There are avgolemono-type Greek sauces with vinegar replacing lemon, a fried cheese called *pohovani kackavalj* similar to Greek *saganaki*, thick Turkish coffee, and lots of sheep's-milk yogurt. Many of the pastries show the influence of Bulgarian bakers.

There are many ways of preparing the Ohrid trout beyond simple pan-frying, which may be the best of all. Ohrid

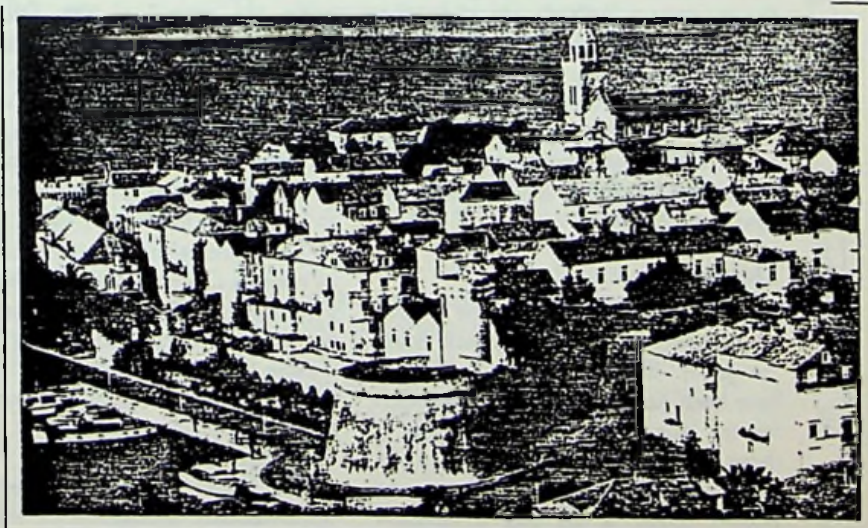
For the tables of Zagreb. *Far right:* The source—Dolac, the city's indoor-outdoor central market. *Near right:* The Yugoslav cabbage roll, Sarma, stuffed with a mixture of ground pork, veal, and chopped prosciutto. *Bottom:* Rakija, an eau-de-vie, with its Traminer grape, and Pork Fillet Stubica, from the kitchens of the Hotel Esplanade's Taverna Rustica.

style—typically Macedonian—means stuffed with slowly cooked onions and topped with a thick sauce of bell peppers, onions, and tomatoes flavored with laurel leaves. When cooked in the style of Pestana, a nearby village, the trout is fried with pressed garlic and served with an oil, vinegar, and garlic sauce.

Both preparations require an experienced chef with a good sense for balance of flavors, and we found one, Ms. Drgica Ormankoska, at the restaurant we consider the best in Ohrid, the OHRIDSKA PASTIRKA, on the laketfront.



Kalemegdan fortress in the oldest part of Belgrade.



The island of Korčula, north of Dubrovnik, one of many such fortified Adriatic settlements.

Yugoslavia

This would be a first-class restaurant in any city in Europe—a fine old building with a café on the terrace in front, a barroom downstairs, lovely white stucco and beams in the dining room on the second floor. The menu is expansive; grilled trout is presented seven ways and other trout preparations include a soup thickened with trout roe. The local wines range from pleasant to excellent, and the prices are moderate. They do a fine job here with meat and mixed-grill dishes, and the delicious local Macedonian desserts include a house specialty, *Ohridska torta*, a coconut-walnut sponge cake filled with caramelized walnuts, sprinkled with syrup, and glazed with a caramel icing. It recalls Greek sweets, but with a finer, lighter touch.

While in Ohrid, get up early to inspect the local fresh produce market, stop by a milk bar midmorning for a liquid yogurt, then go to the citadel on the top of the hill. In summer there is a folklore festival with outdoor concerts and plays performed in the ancient amphitheater.

You might also visit the nearby town of STRUGA, split by the river Crni Drim, which drains the lake. Albania is very close; you can drive to the frontier, but, of course, you cannot cross. And south of Ohrid drive around the lake, through villages, along cliffs, and on twisting mountain roads to the wondrous monastery of SVETI NAUM forty minutes away. You can usually count on dining alfresco on a picnic (packed by your hotel or assembled yourself) of bread and spicy *šrem* sausage, red Macedonian Kratosiga wine, and local *kačkavalj* cheese on the vast lawn across the footbridge beneath the monastery walls. Swans glide along the little pond and peacocks roam the grass—one came by and started pecking at our luncheon basket. Then visit the tiny but magnificently frescoed church, a masterpiece of Macedonian-Byzantine art, before returning to Ohrid and your next trout dinner.

Dubrovnik

Everyone knows Dubrovnik, the magnificent walled city on the Adriatic coast, the jewel of Dalmatia whose praises have been sung increasingly by travelers for the past two decades. It is one of those wonders of international tourism, like Venice, Carcassonne, Kyoto, and Fez—a center of art and architecture

whose grandeur has been preserved. Such places reflect moments in history when civilization burned incandescent.

Ten million tourists a year come to the Adriatic coast, and at the height of the summer season, we have heard, there occurs something close to pedestrian gridlock inside the old walled town. (Like Venice, old Dubrovnik is closed to vehicular traffic; it takes but a few minutes to cross the enclave on foot.) With what seems like most of Germany, not to mention Austria, Italy, and inland Yugoslavia, here at the same time, some local observers have claimed that if one more person were to step within the walls all motion would stop. But in April, when we were there, the number of visitors seemed just right. And "tourist burnout," an abruptness on the part of restaurant and hotel people, was nowhere evident. We were helped by everyone, endured no insults, and never felt cheated, even by the infamous taxi drivers, whom our local friends described as "thieves."

Dalmatian food shows a strong Italian influence, not surprising since it is based on the same Adriatic bounty as the cuisines of Umbria and Venice: marvelous fresh fish—including red and gray mullet—succulent lobster, superb calamari, scampi, and mussels. The Dalmatians cook with olive oil (as opposed to pork fat, as in Serbia). Lemons, parsley, and garlic appear frequently, as do figs, tuna, and rice. They make lovely rich fish soups called *brudet* (similar to Italian *brodetto*) with garlic, onion, tomatoes, and herbs simmered with fish parts for hours. And fish are often served broiled with a quick sauce of garlic, white wine vinegar, spices, olive oil, and parsley. They like to cook mussels over hot coals and then just as the mussels open—or begin to "yawn," as the Dalmatians say—the cooks throw chopped garlic and parsley into the shells to mingle with the seafood juices. The Venetian influence is noted in such dishes as mussel *rižot* (made like a Venetian *risotto*) and the great local specialty, black *rižot* (*crni rižot*), made with squid.

There are other specialties, too, such as ribsteak Dalmatian style (*Dalmatinska pržolica*), grilled then served with garlic and parsley, somewhat like the famous Tuscan steaks *fiorentino*. And there is veal steak Dubrovnik style (*Dubrovački odrezak*), topped with a slice of smoked Dalmatian ham, then glazed.

This ham (*Dalmatinski pršut*) is world-famous, considered by many su-

perior to the best prosciuttos of Parma. Another local ingredient is *paški sir*, a lovely hard-textured and soft-flavored sheep's-milk cheese from the Dalmatian island of Pag. And, finally, there is a true rarity, found only on the Adriatic coast, the so-called rock-borer, or finger mussel (*prstaci na buzaru*), a long, thin creature that lives and grows inside rocks and can only be extracted with hammer and chisel, thus accounting for its relative rarity and extremely high price.

There are numerous restaurants in Dubrovnik. Many of the smaller ones in the old town are privately owned. This has both advantages and disadvantages. The small restaurateur has access to the finest ingredients. He can scout out special products at the local markets and make private deals with fishermen for the freshest of the catch. On the other hand, since profit is the motive, a certain parsimony prevails—portions tend to be smaller, prices somewhat higher. Service is sometimes on the amateurish side, and the cooking is not always consistent.

The highly recommended RAGUSA, for instance, promised to save us some baby red mullets (*barbuni*) when we stopped by early in the day to make our reservation, but when we arrived for dinner the mullets were gone and the apologies perfunctory. At the very popular ROSARIO, we were surprised to find the kitchen no bigger than a closet, with everything produced on a tiny four-burner household stove. PRIJEKO is justly famous for its stuffed squid and offers the rock-borer mussels when they are obtainable. On the whole we found the private restaurants likable if not extraordinary.

Of the national restaurants we give high marks to the TAVERNA at the Excelsior Hotel (not to be confused with the hotel dining room; the Taverna is in a separate building), but the Taverna Ragusino at the huge Hotel Libertas was not nearly so good. For a lovely meal at any time of day eat at the JADRAN, built in the courtyard of an old convent. Ask for the catch of the day and be sure to taste the wonderful squid salad, tossed with garlic, onion, lemon juice, and olive oil. When the weather is good, take a bus or taxi to the village of Zaton to dine at ORSAN, one of those restaurants where, as they say locally, "the fish are so fresh they jump right off your plate."

One of our favorite dining experiences in Yugoslavia was at the KONAVOSKI DVORI restaurant thirty miles east of Dubrovnik. Leaving the coast road

Orchids & Accolades



by
Babe (Brautovich) Hill



ELECTIONS!! ELECTIONS!! be sure to attend our May 1st meeting, they will be very important elections, PLEASE ATTEND... Dubrovacki Trubaduri, fantastic, great and all the other descriptive words you can think of that are great, because they were just great, we must all thank Stella Jagich for bringing them here for us to enjoy, Many Orchids to you Stella... Many Accolades to Bud Scurich, Barney Radovich, Ray Hoffman, and John Copriviza, for a great meal the lamb was out of this world... Dunav as usual were really good thanks Caroline... Raffle donors included, Emme Colendich, and Nina Matulich, Thanks, with Orchids, ... Some winners were, Catherine Zarr, Lena Harpich, Lou Brown, Pete Derpich, Martin Horvat, Geri Heebner, and Molly Resetar, enjoy... Orchids to Geri Heebner for her decorations, and helpers... Many Accolades to Nick Castelan for helping me out when I was looking for a Master of Ceremonies... Did you know that Luce Gospodnetich, (Hrepich) had a birthday on April 7th. she was 95 years young, Luce is the Mother of Bill Gospodnetich, Tomi Antunovich, and Jerry Gospodnetich from S.F... Did you know that Prince Valiant in the comics is in Dalmatia now (S.F. Crhon)... Special Hello to Gerry and Steve Belick I have spoke to Gerry many times on the phone, and it was my pleasure to meet the them both at the lamb dinner, thanks for coming... Once again thanks to all my Helpers, Pat Solano, Emme Colendich, Cecil and Shirley Hamblin, Jo Puhera, and the Gulermovichs for the sound system... BAKE SALE!!! BAKE SALE!!! Mary Basich will be holding one of her scholarship BAKE SALES on the 30th of April at LAMBERTS MARKET at 9am, have your donation there by 9am or take it to Marys house on the Friday, Please plan on buying or donating, this is for a great cause... Speaking of Scholarship, All the work will be done by Bud Rowland Many Orchids and Accolades to you Bud for coming to my Rescue... Familiar Faces, M. Pilo, M/F Cernokus, M/F Pulich, Mary Borina, Bud / Ann Gizdich, Pete / Anita Scurich, M/F Di Ciccio, M/F Leonardich, Marji Secondo, Ann Radin, Lena Kesovia, Lucille Kalich, John / Rena Kusanovich,

Bronner, Pakich, Rex Clark, Ann Bopp, F. Bjelokosich, Harris, M/I. Prnjak Mary McNight, Kay Butler, and many more ...for those of us that dont dance, we had first class seats for watching... PLEASE DONT FORGET MAY 1st ELECTIONS PLAN TO ATTEND... See you next month.. Toodle...ooo

Yugoslavia

(continued from page 7)

and driving north toward the mountains you cross the agricultural plain. Here you begin to see women wearing the typical white squared-off headdress of the region. After parking, you approach an old converted watermill on foot: the sounds of a briskly flowing mountain stream and the delightful groaning of a number of old mill wheels will lead to the charcoal cooking pits where the house specialties—trout, lamb, and country bread—are baked in covered metal containers set in the coals and piled with embers. The restaurant is surrounded by peach trees and grapevines. The trout are caught in the river and kept in large holding pens through which flow specially channeled streams. The restaurant has thick, heavily timbered walls decorated with paintings by local "naive" artists. There is an old olive press upstairs, the tables are thick wooden slabs.

The food at Konavoski Dvori does not rely for its perfection on great culinary skill. This is not "cooking" as one finds it at The Two Deer in Belgrade. The preparations are simple and yield wonderful results, from the delicious, very crusty freshly baked bread, the country cheese, and the paper-thin slices of Dalmatian ham and sweet baby scallops on the hors d'oeuvre plate to the two *pièces de résistance*, trout and roasted baby lamb. The trout are not from Lake Ohrid but are the more familiar river trout. They are utterly fresh and perfectly cooked, and the lamb is roasted with laurel leaves and garlic until well-done, the flesh soft and tender. Potatoes in the roasting pans pick up the flavor of the meat juices and charcoal smoke. There's a perfect salad of tender fresh-picked lettuce, a pitcher of the local white wine pressed from grapes grown on the hill-sides we have passed through on our way. A dessert of fresh fruit, washed down with a soft grape brandy. No pretensions, merely the best, freshest ingredients. Driving back to Dubrovnik, reentering the walls of the old city, we felt as one should after a lunch in the country—satisfied and refreshed.

It will be continued in the next issue



YUGOSLAV AIRLINES

J A T N E W S

JAT has prepared several innovations for 1983 which make us different from other airlines. Here are just a few:

PROTECTION PLAN

Again this year transatlantic air fares are expected to rise. To protect our passengers JAT has advised the U.S. Aviation Authorities that passengers who make their reservations and purchase their tickets prior to the fare rise can travel at the old prices, even if the fare rises before their departure. This is a great advantage for family travel.

BAGGAGE

From April 01, 1983 JAT will increase the free baggage weight from 20 to 30 kilograms per person. The overweight charge above thirty kilograms from New York or Chicago to anywhere in Yugoslavia will remain \$1.25 per pound.

GASOLINE COUPONS

For our passenger's convenience, starting February 01, 1983, JAT has arranged to have gasoline coupons available at all our U.S. offices. There is no limit to the amount of gasoline that can be bought with these coupons. We offer a 10 percent reduction on the price of gasoline from the price in Yugoslavia.

RENT A CAR

JAT has signed a contract with Hertz/Kompas Rent-A-Car permitting JAT passengers, from the U.S., to pay 30-50 percent lower rates if they rent a car for three or more weeks.

OTHER BENEFITS

From January 01, 1983 JAT will now serve free Yugoslav beverages on all flights from the U.S. to Yugoslavia. Also, earphones will be issued free of charge.

Another novelty is that stewardesses will now wear national costumes.

To remind you: We have four flights weekly from New York and two from Chicago. From May 01, 1983, a fifth flight will be added.

All these benefits and privileges are available to you if you travel to Yugoslavia with JAT. For all further information contact:

YUGOSLAV AIRLINES
3440 Wilshire Blvd.
Suite 1203
Los Angeles, Ca. 90010
tel: 213/388-0379
213/388-0370

Treasurer's Report

by Ron Hill



Bank Balance 4/12/83	\$3674.80
Income;	
Memberships	\$723.00
Bar	\$364.00
Dinners	\$1383.00
Raffle	\$161.00
Meat(febDinner)	\$17.00
Advertisement	\$80.00
Check made to Yaco in error*	\$30.00
TOTAL INCOME	\$2759.00

DEPOSITS;	
3/17	\$237.00
3/30	\$213.00
4/11	\$318.00
4/12	\$1991.00
TOTAL	\$2759.00

EXPENSES	
Watsonville Host.(next Step)	\$100.00
Post Office (stamps)	\$20.00
Kennedy Center (rent)	\$200.00
Tasos(rest.supply)	\$58.34
Sasha Radich(rent)	\$25.00
*C.F.U.check made in error	\$30.00
Georges Liquor(Change for starting banh)*	\$100.00
Office supply	\$10.01
Carole Curtis(flowers for raffle)	\$25.00
Lamberts Mkt(sodas & mixes)	\$27.72
Heights Mkt(wine)	\$27.74
Geri Heebner(decorations)	\$17.40
Bud Scurich(Dinner supplies)	\$120.93
Cathy Sulavar(music)	\$225.00
Fran Lopez(clean-up)	\$65.00
Katos Flowers(Zalac Service)	\$15.44
Daylite Mkt(meat/groceries)	\$567.11
Mity Nice Bakery(Rolls)	\$27.50
P & M printing(kalifornski)	\$288.43
TOTAL EXPENSES	\$2052.80
Valley National Bank (Building Fund)3/11/83	\$952.11
Valley National Bank 8/21/82 (certificate of deposit)12.50%	\$2140.00
Savings(Great Western 3/31)	\$850.49
First Fed(scholarship)3/28	\$249.73

PRESIDENT'S MESSAGE

The time has come, as President of Y.A.C.O., to declare myself; To preface, I will say that the things I have said and done were always, in my opinion, for the good of Y.A.C.O., because YACO will always be very near and dear to my heart, but I will not be running for any office, or seeking reelection this term. If nothing else, this past year has been an education, I have learned that to "want to be" and "to be" are vastly different when it comes to implementation. I had some excellent people supporting me in my one year as President and right now I would like to thank these people; My Very Sincere Thanks to Gerry Gospodnetich who was always supportive and a great Vice President. Thanks to Pat Solano who was and is a great corresponding Secty. Thanks to Carole Gospodnetich who volunteered to take the office as Financial Secretary (when due to illness in the family Naida Nicholas had to resign her post) new to the post, she has done an excellent job. Thanks to Emme Colendich, who in my opinion is about the greatest Publicity Director we have ever had. Many Thanks to Ron who is one of the most conscientious officers and has been very efficient (for all four years). Thanks to John Basor for unending support, finding entertainment, and who was initially instrumental in bringing Jedinstvo to Watsonville and added much to its success. Many Thanks to all my Chairpersons; Slavica Kusanovich; Dessert, Ahn Cernokus; Sunshine, Jo Puhera; Telephone, Franny Colendich; Scrapbook/album, Mary Basich; Bake Sales John Selak for all his handmade wood items (raffle), Bill Lawrence for his handmade leather work. I may not be an Officer in the near future, but I will be a YACO for as long as Yugo/Croatian blood flows in my veins. My very Dearest Thanks to those of you who overlooked my errors and hailed my endeavors, as few as there were.

"THE PLEASURE HAS BEEN ALL MINE"

Carole

YACO OFFICERS

Our deep appreciation goes out to those "retiring" YACO officers. Their term of office ends on May 1, 1983. The past year has been a successful one for YACO. Several successful dinners, a growth in membership, maintaining our Scholarship Fund, numerous cultural events, and an increase in the amount of people active in YACO have been but a few of the accomplishments the "retiring" Executive Board can take pride in.

Babe Hill, our President, served as YACO Vice-President in 82-83 and was an activist from YACO's inception in Feb. 1979. She has been the "spark" for many of our undertakings from Day 1 in YACO.

Our Vice-President, Jerry Gospodnetich has served just one term as an officer but his contributions to our YACO has been numerous and invaluable. He is one of those guys who has been everywhere that he is needed.

Pat Solano, YACO Secretary, served as our organizing President in 79-80. KALIFORNSKI Editor in 80-81, & Publicity Director in 81-82. She has not missed a year in serving YACO faithfully.

Emme Colendich, Publicity Director, has opted to serve another year. She has been very active in YACO and has certainly done her part.

Ron Hill - Well, what can one say? He has been YACO's Treasurer since early in 1979. (John Biskup was a "paper" Treasurer when YACO was started in February 1979)

Ron has performed a myriad of invaluable tasks for YACO over the past 4 years. From the cooking of several sumptuous dinners, to errand running, coffee making, hall rentals, banking, KALIFORNSKI assembly, set-up, clean-up, etc. -- the list is much too long to cover on this page. Suffice to say that Ron Hill has been a mainstay in making YACO what it is today.

Carole Gospodnetich took over as Financial Secretary when Naida Nicholas had to resign due to an illness in the family. She performed her job in a conscientious manner. Her willingness to help has been one of her trademarks.

These people have served YACO this past year and have this writer's gratitude. The officers, along with all the committee chairmen and the many, many volunteers are to be appreciated for their efforts in "building" YACO. I know that their have been disappointments and setbacks along the way this past year but they pale into insignificance when one stops to ponder all the positive things that have been accomplished for the good of YACO. In the not-to-distant future, when we are all seated at a dinner in our "new" building, all of the negatives will be very hard, indeed, to remember.

I am sure I speak for the entire YACO membership when I thank each of the outgoing officers for their contributions and wish all of the incoming officers the best of luck for a successful coming year. You can count on my unswerving support in keeping YACO strong, acquiring our own property, and in preserving our cherished heritage.

Andy Gulermovich
THE KALIFORNSKI
Co-Editor

"Always 1st Quality Fruits and Vegetables"

The Produce Place

40 Airport Blvd.
Freedom, CA

724-8578

JIM & CAROL IVELICH

Across from Pajaro
Valley Shopping Center

YACO Member



A Veseli Seljaci Cultural Event:

DUQUESNE UNIVERSITY

TAMBURITZANS

A BENEFIT PERFORMANCE OF THE WORLD-RENOWNED DUQUESNE UNIVERSITY TAMBURITZANS WILL BE HELD SATURDAY, MAY 14, 1983 AT SPANGENBERG THEATRE ON THE GUNN HIGH SCHOOL CAMPUS, 780 ARASTRADERO ROAD, PALO ALTO, CA. AT 8:00 P.M. THE EVENING OF EASTERN EUROPEAN SONG, DANCE, AND LIVELY TAMBURITZA MUSIC WILL BE ENHANCED BY FIVE HUNDRED COLORFUL COSTUMES WORN DURING THE PROGRAM. NINE COUNTRIES ARE REPRESENTED IN THIS YEAR'S PRESENTATION. THEY ARE: YUGOSLAVIA, GREECE, UKRAINE, ROMANIA, BULGARIA, POLAND, RUSSIA, HUNGARY, AND CZECHOSLOVAKIA.

THE TAMBURITZANS HAVE PERFORMED TO RAVE REVIEWS AND ENTHUSIASTIC APPLAUSE AROUND THE WORLD. THEY FREQUENTLY APPEAR AS PART OF THE COLUMBIA ARTISTS SERIES, BUT ARE APPEARING BY SPECIAL ARRANGEMENT FOR THIS ONE BAY AREA PERFORMANCE. THIS WILL BE THE ONLY PERFORMANCE OF THE TAMBURITZANS IN NORTHERN CALIFORNIA THIS YEAR!

PROCEEDS FROM THE EVENT WILL BE USED TO SEND OUR OWN SANTA CLARA VALLEY JUNIOR TAMBURITZANS TO A NATIONAL JUNIOR TAMBURITZA FESTIVAL IN CLEVELAND, OHIO THIS JULY. IN ADDITION, PROCEEDS WILL HELP DEFRAY THE COSTS OF SENDING THE VESELI SELJACI TO CHICAGO, ILLINOIS TO PARTICIPATE IN THE 1983 TAMBURITZA EXTRAVAGANZA.

TICKETS FOR THE TAMBURITZANS CONCERT ARE \$8.00. THEY MAY BE PURCHASED BY SENDING CHECKS TO:

VESELI SELJACI
C/O 42640 PALM
FREMONT, CA. 94539

(PLEASE ENCLOSE A STAMPED, SELF-ADDRESSED ENVELOPE)

FOR FURTHER INFORMATION CALL (415) 657-6734

MIRAMAR GRILL and Cocktail Lounge

Watson-Ville	AMERICAN & ITALIAN CUISINE Family Style
Specializing in Freshly Prepared POT ROAST - LAMB & PORK CHOPS VEAL CUTLETS - ROAST TURKEY HOMEMADE SOUP Breakfast - Lunch - Dinner COCKTAILS Banquet Facilities for 100 People OPEN 7 DAYS 9AM TO 11PM 526 Main Wat. 724 5153	

Members

N. DERPICH

BOB ZLENDICH

P. DERPICH

Agencija

Adriatic Travel

Travel Service
Tours • Cruises



Notary Public
Translations

323 Geary St. #410
Union Square
San Francisco CA 94102

(415) 788-4848

691 West 10th Street
San Pedro, CA 90731
Telex: 182470

(213) 548-1446

OR TOLL FREE IN CALIFORNIA

(800) 262-1718

LAMBERT'S VILLAGE MARKET

906 E. Lake Phone 724-3831

Enjoy the Very Best!

Meats • Groceries • Beverages

OPEN DAILY 9 a.m. to 9 p.m.
SUNDAY 9 a.m. to 6 p.m.



PAJARO

FOOD CENTER

\$\$\$ WE SERVE SAVINGS \$\$\$

RIGHT TO LIMIT RESERVED. NO DEALERS

AT 307 SALINAS ROAD

HOURS: 7a.m. - 9p.m. - Mon-Sat
7a.m. - 7p.m. - Sunday



COPYING / DUPLICATING

featuring

XEROX 8200 COPIER/DUPPLICATOR
COPYING/DUPLICATING WHILE YOU WAIT

CUSTOM PRINTING • MAILING SERVICE
Free Pick-up and Delivery

1208 FREEDOM BOULEVARD
WATSONVILLE, CALIFORNIA 95076
(408) 724-6622



YACO Member

LUKE A. SCURICH

Representing

Watsonville Insurance Associates, Inc.



FOR ALL YOUR
INSURANCE NEEDS

Phone 408 722-3541

320 East Lake Ave.

Watsonville, CA 95076

Letters

On behalf of the CROATIAN FRATERNAL UNION, thank you for allowing us to use your bulk rate mailer and mailing list in sponsoring the Dubrovacki Trubaduri concert on March 23, 1983. It certainly helped augment some of our expenses.

The evening was most successful and in talking with the "Trubaduri", they were most impressed with the audience and expressed the feeling that Watsonville was very much like home to them.

I am sure that they will have much to talk about when they return to their native land after visiting with our Watsonville people.

Again, our appreciation to your organization for your support.

Most sincerely,

Miss Stella Jagich
Financial Secretary
Watsonville

Thank-you very much for your continued loyal support of all of our VESELI SELJACI cultural events, and a wish for your continued success in all your undertakings.

John Britz
San Jose

Everything is great!

Madeline Scurich
Watsonville

We continue to enjoy THE KALIFORNSKI and the social functions that we are able to attend. Best wishes to YACO for continued success in the coming year!

John & Nancy Bjeletich
Cupertino

Enjoy reading your paper. It is always nice to know what others are doing. It would be interesting if every month, you would write about a different village in Yugoslavia (and do make it in English).

Anne Shaffer
Kansas City, Kansas

I enjoy so much THE KALIFORNSKI, even though I can't get to meetings for a while this year. Hope to make one in April or May. Puno pozdravi za sve.

Fran Violich
Berkeley

Sorry we have'nt been able to attend monthly dinners - especially February 26 when JOHNNY KIRSCH played. We hope to attend soon.

John Sien
Aptos

Dear Andy,

As per our conversation last Saturday, you will find a check for \$100. This donation is from the 1982 TAMBURITZA EXTRAVAGANZA COMMITTEE.

Most of our committee members are also members of the Veseli Seljaci Tamburitza Orchestra. We appreciate the loyal support of YACO and many of its members. This is a token of our appreciation to your fine organization.

Keep up the good work! If we can assist, do not hesitate to call on us. Mnogo hvala za sve.

George M. Pesut
1982 Extravaganza
General Chairman
San Jose

Editor's Note - The YACO membership thanks George and the entire EXTRAVAGANZA committee for this thoughtful donation.

Welcome New Members

Peter & Agnes Leonardich
407-483

Salinas

M/M Vladimer Tudor
408-483

Palm Desert

INTERNATIONAL FOLKLORIC FESTIVAL

*hosted by
Ballet Fantasque*

**SATURDAY
MAY 7**

mat: 2:30 pm
eve: 8:00 pm

**PACIFIC GROVE
MIDDLE SCHOOL
AUDITORIUM
ON FOREST AVE**



*Adults - 3.50 Seniors & Students - 2.50
Children - 2.00*

Tickets -

Pacific Grove - Lily Walker Records

Monterey - The Record Cove

Carmel - The 1887 Shop

Carmel - Do Re Mi - Barnyard

a non-profit company



!!! GAVIS WILL SING !!!

Twilight Time

About the Old Country— and What's New There

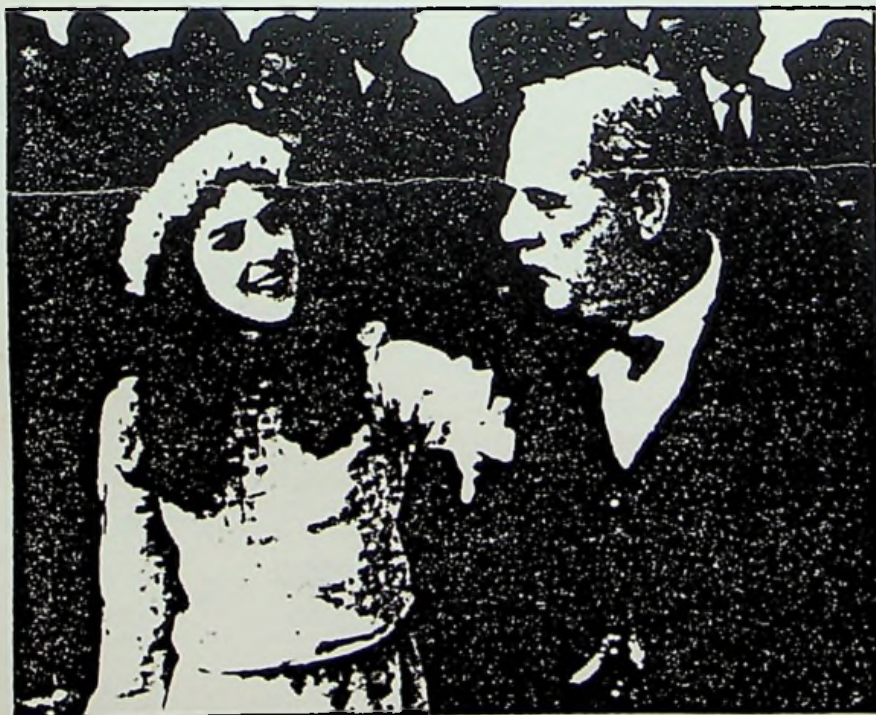
Despite his tongue-twisting name, Karl Mladen Sekulovich may be one of the few people in this country who can leave home without an American Express Card. These days one look at his craggy, familiar face probably insures credit anywhere. Some forty years ago, when he left the steel mills of his native Gary, Indiana, on scholarship to Chicago's Goodman Theatre School, he made his name easier to say and remember. Mladen became Malden, and the young descendant of Yugoslavian immigrants went on to become a serious actor—and, much later, a spokesman for plastic credit.

Now, with his latest picture, Malden is fulfilling a lifelong dream. In *Twilight Time*, made entirely on location in Yugoslavia and distributed by MGM/UA, he has a chance to pay tribute to his

roots, to become, however briefly, Mladen Sekulovich again.

Twilight Time tells the story of a lonely old man, Marko, who left the perpetual hard times of his little village 50 years ago and went to America, land of golden promise. Hundreds of thousands of Europe's poor made the hard trip in steerage across the Atlantic. Many of those who came had left home so they could return as rich men, but most found themselves staying for life.

But Marko had come to America to earn enough money to buy a farm back home, and that's just what he did. Yet his life was changed. He was no longer a simple villager. He was full of stories about his years in the promised land. "That's not how they do things in America," he told his neighbors over and over. "Americano," they sneered at him.



Marko (Karl Malden), outcast "Americano," has a poignant moment of triumph as schoolteacher Lena (Jodi Thelen) waltzes with him during a village festival.

" 'Twilight Time' was the theme song of bandleader Les Brown," explains Malden. "When the old man was in America he won the Harvest Moon Waltz contest to that tune, and when he came back that's all he ever played on the Victrola. It was the highlight of his American life."

When *Twilight Time* opens, Marko is 75 years old. The depression of the eighties has driven his son and daughter-in-law off the farm. They've gone to West Germany to find jobs, leaving their children with Granddad. In addition to the farm, Marko suddenly has 14-year-old Ivan and 8-year-old Ana to care for. Then he gets word that his son and daughter-in-law have split up, gone off with new partners, aren't returning.

"The story is about what's happening in Yugoslavia today," Malden says. "We worked in a little town called Zagua, which is so remote and isolated they didn't know World War II had started for a year and a half. We had to put in a gravel road to get the trucks in. Of the 65 people living in the town, 50 were in their 70s. All the youngsters had left for the big cities of West Germany or Sweden."

Twilight Time was born of a longtime commitment. Malden and his good friend Dan Tana, a producer who defected from Yugoslavia in 1952, decided ten years ago that they wanted to make a movie in Yugoslavia using local technicians. They finally found what they were looking for in a short story by Yugoslavian director Goran Paskaljevic. Tana immediately hired Paskaljevic to direct, gave him a crash course in English and lost no time in getting to work. *Twilight Time* came in at \$2 million in 36 days.

For Malden, the part of Marko was not just an excursion into his past. "When you get as old as I am you begin thinking of 'twilight time.' It's a whole composite of what you've done up to a point in your life," he says reflectively. "I'm banking on this picture an awful lot. I've made a lot of good ones, but this one may be even better because it's a simple story. There are diamonds with a little flaw, but there is no flaw in this one at all. It's that pure, that beautiful."

—KEVIN BLAKE

YACO Member

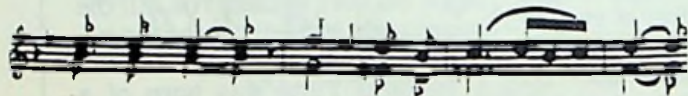


Marty Franich

Bob Culbertson
Rocky Franich

- ★ Lowest Prices on Cars
- ★ Two Modern Service Depts.
- ★ Convenient to all
Santa Cruz & Monterey Residents.

MARTY FRANICH FORD WATSONVILLE
MARTY FRANICH LINCOLN-MERCURY



MEMBERSHIP APPLICATION

YACO was established in 1979 as a non-profit club without political or religious ties for the sole purpose of bringing together Yugoslavs and other interested persons to make known and to preserve our Slavic heritage. We are proud that among our membership we have families and individuals whose roots represent each region of present-day Yugoslavia, as well as non-slavic members who support the club's goals.

Our dues are as follows:

Single membership\$12.00
Family membership.....\$18.00

MEMBERSHIP APPLICATION

Name: _____ Birth date: _____

Husband: _____

Wife: _____

Address: _____

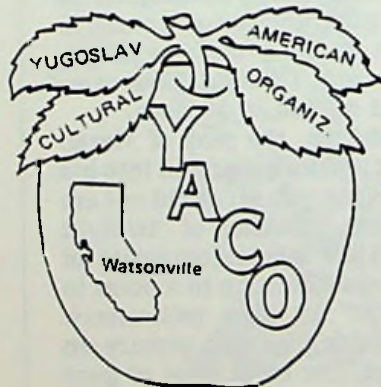
Phone number: _____

Interests: _____

Yugoslav Background: _____

Children under 18 included in Family Membership: _____

YUGOSLAV-AMERICAN
CULTURAL ORGANIZATION, INC.
P.O. Box 226
Watsonville, CA. 95077



THINK SPRING!

Non-Profit Org.
U.S. Postage

PAID

Permit No. 353
Watsonville,
CA 95077

ANN BACKOVICH
21 Jefferson St.
Watsonville, CA 95076

114-130

This issue mailed 4-25-83

Address Correction Requested

KALIFORNSKI